



CESCONI

PROFILE

Perched high above Trento on banks of the Adige River is the hill of Pressano. In these rugged Alpine surroundings, the Cesconi family tends their vineyards planted to both red and white grapes. The current proprietors can trace their family roots back to the 17th century, and building on more than two centuries of cultivating and producing wine in Trentino, the four Cesconi brothers - Lorenzo, Roberto, Alexander and Franco - as well as their father Paul, continue the family tradition. The family has a deep appreciation and respect for the achievements of their ancestors, however, they seek to build on this history by perfecting the traditional practices of the Domaine. To that end, the brothers work entirely organically in the vineyards and continue to move towards biodynamic methods. It's hard not to admire the humble ambitions of these soft spoken farmers to make what Lorenzo refers to as "tasty wine" - if only more wines were produced with such a concise vision.

Ian d'Agata writes in Vinous of the 2015 vintage: "Bright golden-tinged yellow. Flinty fresh citrus aromas and flavors. Sneaky concentration and bright acidity provides lovely clarity and cut on the long close. Less spicy than some other Manzoni Bianco wines I have had. A part of the grapes used to make this wine grows right around the estate grounds in Pressano and another by Ceniga, near Lake Garda." (90 points)



SPECIFICATIONS

Wine: Manzoni Bianco

Varietals: 100% Manzoni Bianco

Appellation: Vigneti Delle Dolomiti IGT

Location: Trentino - Prabi vineyard

Production: 10,000 bottles

Soil: Sand

Vineyard Age: 10 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Certified Organic (Siquia) 

Vinification: Stainless steel tanks, 4 days skin contact and natural yeast fermentation. Aged on the lees for eight months.

Tasting Note: An abundant body is filled with notes of allspice, pear, and honeysuckle, with a touch of vanilla. Pairs nicely with spicy and flavorful dishes such as Thai curry or barbeque.

Alcohol: 13%

Residual Sugar: 1.2 g/l

Acidity: 4.8%



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